

DAY 2 RECIPES

Don't forget the Wine!

Appetizer: A Duo of Holiday Spreads

If you're entertaining, these simple and delicious spreads might be just what you're looking for. Serve these wine-friendly spreads individually or as a colorful duo with a basket of flatbread crackers, crostini or pita crisps. *Pair with California Sparkling Wine or California Sparkling Rosé.*

INGREDIENTS

Creamy Roasted Red Pepper and Feta

- 1 large roasted red bell pepper, skinned and seeded

- 6 ounces (scant 1 cup/180 g) feta

- 1 large garlic clove

- 1/2 teaspoon dried oregano

- Hot red pepper and sea salt to taste

Spinach, Cilantro and Tahini Spread

- 1 cup (1.5 oz/45 g) packed baby spinach leaves (no stems)

- 1/2 cup (65 g) frozen peas (no need to thaw)

- 1 green onion, white and pale green part only, sliced

- 6 to 8 sprigs cilantro, no thick stems

- 1 small garlic clove, sliced

- 2 tablespoons (30 g) tahini

- Sea salt

- Lemon juice, as needed



DIRECTIONS

Creamy Roasted Red Pepper and Feta

In a food processor, puree all ingredients until fully blended. The mixture will be soft. Chill slightly to firm it.

Spinach, Cilantro and Tahini Spread

Put the spinach, peas, green onion, cilantro and garlic in a food processor and process until finely chopped. Add the tahini and a large pinch of salt and blend until smooth. Taste for salt and add a few drops of lemon juice if needed to brighten the flavor.

Entrée: Roasted Whole Turkey with Wild Rice and Kale Stuffing

No matter which holidays you celebrate, a turkey is a classic choice for a main course. Perfectly roasted and juicy, this maple-glazed turkey is served with a savory sweet combo of wild rice with hearty greens, pecans and dried cranberries.

Pair with California Chardonnay, which has full bodied richness and acidity that balances beautifully with turkey. Or try a fruit-forward California Zinfandel, which pairs well with both dark and light turkey cuts.

INGREDIENTS

1 (14-lb/6.5kg) turkey, giblets and neck removed from cavity, rinsed and patted dry
6 whole fresh sage leaves
2 cups (480ml) chicken stock
Sea salt
Freshly ground black pepper
2 tablespoons (30ml) maple syrup (for turkey glaze)
1 tablespoon (15g) unsalted melted butter (for turkey glaze)

For the stuffing:

3 tablespoons (43g) unsalted butter
1 cup (125g) finely diced onion
1 cup (125g) finely diced celery
2 tablespoons (30ml) minced fresh sage
1 large bunch kale (about 12 ounces/340g), stems and ribs removed, leaves roughly chopped
1½ cups (165g) pecan halves, roughly chopped
½ cup (65g) sweetened dried, cranberries
6 cups (840g) cooked wild rice blend (combination of wild rice and brown rice)
3 tablespoons (45ml) maple syrup
1 teaspoon (5ml) sea salt
½ teaspoon (2.50ml) freshly ground black pepper
Serves 10 to 15

DIRECTIONS

Preheat oven to 375° F (190° C)
Place the turkey, breast side up, on a roasting rack in a large roasting pan.
Tie the ends of the turkey legs together with kitchen twine.
Gently push 3 sage leaves under the skin of each side of the breast.
Season the turkey with salt and pepper
Pour the stock into the roasting pan and place it in the pre-heated oven. Reduce the heat to 325° F (165° C) and roast the turkey for 2 hours.
Carefully remove the pan from the oven and baste the turkey with pan juices. Cover just the breast with foil. Return to the oven and continue roasting for 30 minutes.

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Remove the pan from the oven once again. Remove the foil and baste the turkey with pan juices. Cover the breast and roast for 20 minutes longer or until the internal temperature at the meaty part of the thigh registers at 165° F (75° C).

While the turkey is roasting prepare the stuffing (below)

When the turkey is fully cooked, remove the foil and baste one more time with the pan juices.

Untie the legs and fill the cavity with hot rice stuffing. You will have left over stuffing which can be served as a vegetarian side dish.

For the glaze, mix the maple syrup and melted butter in a small bowl. Brush the turkey with the glaze. Let the turkey rest for at least 20 minutes before carving.

For the stuffing:

Heat the butter in a wide 5 to 6 quart (5 to 6L) pot over medium heat until it starts to sizzle.

Add the onion, celery and sage, and cook for 8 minutes.

Increase heat to medium-high, toss in the kale and cook for 5 minutes or until the kale is tender.

Stir in the pecans, cranberries, rice, maple syrup, salt and pepper. Cook just until heated through.

Re-heat the stuffing before placing in the cavity of the turkey.

Dessert: Winter Berry Forest Cake

Rich chocolate cake with rich blackberries, raspberries, and whipped cream. This decadent classic dessert is the perfect finale after a meal between good family or friends. *Pair with a California Cabernet Sauvignon or Petite Sirah.*

INGREDIENTS

Chocolate muffin mix

- 2 eggs room temperature
- 2 tsp vanilla
- 1/2 cup butter
- 1 1/4 cup brown sugar
- 1 3/4 cup all-purpose flour
- 2/3 cup dark cocoa powder unsweetened (70%)
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1/2 cup chocolate chips

Berry Mixture

- 1 cup blackberries
- 1 cup raspberries
- 1/4 cup water
- 1 Tbsp cornstarch



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- 1 Tbsp lemon juice
- 2 Tbsp sugar

Garnish

- Canned whipped cream
- ¼ cup Mint leaves

Serves: 12

DIRECTIONS

Pre Heat oven to 350 F degrees or 180 C.

Chocolate muffin mix: In a bowl or stand mixer, add eggs, butter, vanilla, and sugar.

Whip on high to medium speed until light and fluffy. About 5 to 10 min depending on speed and mixer.

In a separate bowl combine remaining ingredients and mix till all combined,

Pour flour, cocoa mixture into the whipped mixture and fold together with a spatula. By folding it you keep more air in the batter for a fluffy finish.

Lightly oil a 12-muffin tin. Evenly distribute batter into muffin tin and bake for 15 to 20 min or until a toothpick inserted in the center comes out dry.

Remove from heat and let cool.

Berry Mixture: In a medium saucepan (off heat) add water, ½ cup blackberries, and ½ cup raspberries. Whisk in cornstarch, lemon juice, and sugar.

Whisk over medium heat until starts to thicken

Add remaining berries and bring to a light boil for (about 8 minutes)

Add brownie to a small glass or mason jar

Top with berry mixture, whipped cream & mint

Recipes courtesy of the Wine Institute.

